

DREADFUL RAILWAY ACCIDENT IN FRANCE.

A MELANCHOLY accident occurred last week on the great French Northern Railroad, by which at least fourteen persons were killed and ten wounded,—some of the accounts say many more.

According to the *National*, "the train consisted of twenty-four carriages, and was drawn by two locomotives. At five minutes past three the train was in front of the village of Fampoux and near Roux, where there is an embankment near a deep lake over a peat bog. At this point the rails were either disjoined, or displaced, or broken. The first locomotive, however, got over them, but the second entered the sand without going completely off the rails. The violence of the shock, from this sudden stoppage, was such that the chain which united the carriages to each other was snapped like glass, not precisely close to the locomotive, but at the fifth or sixth carriage. The carriages thus detached were thrown into the marsh. The first was literally broken to pieces, others were upset and submerged."

The scene was dreadful: some of the passengers were crushed to death, others drowned. A report issued by the company says:—"The train went off the rails at Fampoux, near the station of Roux. The second waggon went off the rails, no one knows why; the others, to the number of thirteen or fourteen, followed it, and fell down a high embankment into the bed of an old peat bog, where there were two feet of water. The others remained above. The chain of the second waggon, which had gone off the rails no doubt in breaking, slightly drew the second locomotive of the train off the rail; the first remained on the way. There have been fourteen victims, two of whom are conductors; nine persons whose names are known; two whom it has been impossible as yet to extricate from the interior of a diligence; Guerin, and a child since dead from its hurts. The greater number were drowned in a carriage which was submerged."

A second accident took place soon afterwards on the same spot, through one of the carriages striking a crane brought there to raise the fallen waggons from the water. Much blame has been attributed to the company, on the ground that the line had been opened to the public without taking proper precautions.

The *National* urges, that, "at the moment when the works were coded we formally demanded, in the interest of the public and of the company itself, that it should seriously examine and survey the line. We particularly dwell on the immense responsibility which would lay on the company. At the time when the works were being executed by contractors and sub-contractors, the local press pointed out so infamous abuse. In a small section of the line (about thirteen kilometres) between Clermont and Amiens, two bridges, two aqueducts, and a viaduct which had received the sanction of the minister in person, in spite of the advice of the engineers, were so badly constructed, that it was necessary to demolish them and rebuild them from the very foundation. The warnings of the press have not therefore been wanting to the company. What control has it exercised over it? What measures have been taken? Is it not, however, true that a few days before the opening of the line, the engineers had forwarded reports pointing out several sinkings, particularly near Auser? Was it not officially stated by other reports that the rails were too weak, particularly for heavy locomotives? Were they not constantly occupied in repairing the levels? Were not the directors of the company apprised of all these defects, which were such serious causes of peril? And yet they now pretend to shatter themselves behind the Government!"

A correspondent of the *Times* bears witness to the fact, that the line was not in a fit state for traffic.

WILTSHIRE TOPOGRAPHICAL SOCIETY.

The council announce that the "History of Castle Combe," by Mr. Poulett Scrope, M.P., is preparing for immediate publication, and that it will be followed by Aubrey's "Natural History of Wiltshire." The establishment elsewhere of similar county associations to promote the publication of local history is much to be desired.

THE ARRANGEMENT OF KITCHENS AND COOKING APPARATUS.*

THE knowledge which an architect must possess to carry on the ordinary practice of the profession is most extensive and varied. Through the whole of literature, science, and art, there is hardly any branch of which he must not possess at least the elements. He must be ready to undertake any inquiry, to supply information upon all subjects, however much they may vary from his ordinary routine. The list of qualifications given by Vitruvius, has amused those who doubt whether anatomy and music are useful to an architect. But the architect of matured experience will be disposed rather to extend than to limit the catalogue of requirements. Indeed he will possibly arrive at the conclusion, that there is not any branch of knowledge which he should overlook. The professors of the college at which he would graduate, should be more numerous even than those of which a list was given by the late Mr. Bartholomew.† But neither the curriculum indicated by the modern writer, nor the careful summary of the old author have made any mention of cookery. Indeed we, ourselves, though our attention is necessarily called to a great variety of subjects, required to be reminded by Mr. Soyer's book, how much we had yet to learn in matters affecting personal comfort, enjoyment, and health. Our notions as to when different articles were in or out of season were not by any means definite, and we had never attempted to find out how a *hors-d'œuvre* differed from an *entremet*. Do we therefore undervalue these difficult studies? Certainly not! and our readers will find Mr. Soyer's book serviceable not only in such investigations, but also in "that vast field of culinary delight," their own kitchen. The author has made many improvements in cookery, as well in those branches which are suited to the tables of the wealthy, as in points of economy and convenience, adapted to the circumstances of ordinary life. But we are less at home with him here than in that part of his book, which he devotes to the arrangement of the apparatus, and the plan of the kitchen, a department which is too often depoted to the manufacturer. Mr. Soyer has been the first to give information on this important subject, and we are happy that his liberality enables us to extract largely from his illustrations.

As so much of the comfort of a house depends upon the kitchen grate, that important piece of apparatus should receive much of the architect's attention. Sometimes without any additional space the grate may be contrived to hold a greater number of pans, sometimes it may be made to afford a constant supply of hot water, and it has even served to heat the whole of a large house. We mention these points merely to show that an architect's duties should not be limited to a general superintendence of the works, but that he should be able to modify matters of detail. In large mansions, hotels, and club-houses, it is still more important that he should know what will be required, and the best method of fixing the stoves and dressers, so that the cooking may be done with cleanliness and facility. We do not mean that he should be able to state the exact number of pans or ladles that may be required, though on this head he would find sufficient information in the book, but that the position of fire-places and other apparatus in the kitchen, scullery, and larder, should not be entirely absent from his mind from the first consideration of the plan. The kitchen of the Reform Club, in which we include the scullery and larder, is perhaps the best that has ever been arranged; and it would be well to examine it very carefully before fitting up kitchens in similar buildings. In an establishment of this kind, it is, of course, of the utmost importance that every thing should be done with despatch, and we believe we are right in attributing the general arrangement to Mr. Soyer, who has also introduced several new and useful inventions. Some time ago, a large sectional view was published by the author, of which Fig. 2. is a reduced copy, which together with the plan,

* The *Contemporary Refrigerator* (a simplified and entirely new system of cookery, with nearly two thousand practical receipts, suited to the income of all classes) with numerous engravings and plans, showing how kitchen of every class, from the kitchen of the royal palace to that of the cottage, may be so constructed and furnished, by A. Soyer, of the Reform Club; Simpkins, Marshall, and Co. † "Specimens for Practical Architecture, &c." by Alfred Bartholomew.

Fig. 1. will give the positions of every thing that is required. It will be seen that the view is taken in the same position as the plan is lettered. The principal stoves, and other necessaries, will be found at large in this and a future number of this journal.

The essential requisites in the kitchen department are, the larder for cooked and uncooked meat, in which coolness and ample ventilation are of the utmost importance, a kitchen for roasting and dressing dishes of every description, with conveniences for preparing confectionary and vegetables. There must also be a scullery, with a supply of hot and cold water; and all these departments must be close together, yet without interfering with each other. We shall now avail ourselves of the description, referring our readers to the plan and reference for the precise position of the different articles described.

"KITCHEN OF THE REFORM CLUB, &c. (A.) La Boucherie.

The length of the room is 12 feet by 9; at the further corners are two blocks to cut the meat upon, which are 2 feet in diameter, and 2 feet 7 inches high, including the supporters, 8 inches from the floor, giving facility to clean underneath, also to prevent decay; between the two blocks is a patent scale of a simple construction, and very convenient, upon which can be weighed above 200 pounds of meat with great ease. On the right and left are two tables, 3 inches thick, 6 feet 6 inches long, 1 foot 9 inches wide, and 3 feet 3 inches high, with a drawer to each, and a square box covered over, underneath the tables, for waste fat, &c.; above the tables is a flat rod with small hooks, 1½ inch long and 3 inches apart, upon which are various sized meat-hooks. All round the room upon the walls are thick slates, 6 feet high. These slates, lately introduced in building, I would particularly recommend where coolness is required, and also as being very clean.

(B.) Principal Larder for Meat and Game.

The size is 18 feet long and 15 feet wide, having on the right side a dresser 14 feet long, 3 feet wide, and 2 feet 10 inches high. The top is of slate 1 inch thick, instead of wood; this is an excellent substitute, and is always covered with a dresser cloth. There are eight ice drawers opening on castors. When large and deep as these, it is advisable to make them in a similar manner, as their weight would otherwise cause them to open with difficulty. The first four are 2 feet 8 inches square and 9 inches deep, lined with lead, and principally for jellies, ice creams, &c., the others beneath are deeper, for pickling-tubs; the temperature is from thirty-five to forty degrees, allowing comestibles of the most delicate kind to be kept a considerable time without deteriorating their qualities. The construction of these drawers is considered ingenious; the bottom being hinged on each side towards the middle, which forms a channel, at the end of which there is a small drain to let the ice water escape without the assistance of hands, having at the back a pipe to receive the waste water running into other pipes outside.

On the left going in there is another side-board of the same material, 8½ feet long, and 2 feet wide; there are six drawers, all of them lined with lead, and (which might be called ice-preservers, being almost free from air, and only now and then refreshed with ice at a trifling expense) from 5 to 6 inches thick, covered with a zinc plate to fit the drawer, and a cloth over it for chops, steaks, aspics, entrées, and a variety of things always kept fresh and tender: the woodcut gives the exact form of the drawers as described above.

At the end of this sideboard is a slate well, 3 feet 6 inches long, 2 feet wide, and 1 foot deep, supplied with hot and cold water; this well is used for soaking hams, tongues, and calf's head; adjoining is a slab for opening oysters, under which is a well to keep them in.

In the middle of the larder is a dresser-table, 10 feet long and 2 feet 4 inches wide, covered with a tablecloth, to deposit fresh provisions ready for the day's dressing.

On the right going in are fixed divisions, boxes made of slate, for vegetables, having sliding fronts of wood to facilitate cleaning.

Mr. Soyer recommends these boxes as being extremely clean and cool. They will be given at large in a future number, along with the suspended frame seen in the view.